

Anne Amie
VINEYARDS

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**2016 Anne Amie Estate Pinot Blanc
Chehalem Mountains AVA**

This Oregon Pinot Blanc from Anne Amie's Twelve Oaks Estate is fermented in stainless steel and then aged on lees in French Oak barrels for ten months. Scents of orange blossom, golden delicious apple and juicy fruit lead into a soft, round mouthfeel with flavors of yellow plum, golden delicious apple, and cherimoya, finishing rich and long, while still retaining nice acidity and minerality. Enjoy this wine with a range of dishes from roast chicken to truffled cheeses to savory clafoutis to mushroom risotto to grilled sturgeon.

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